

CHÂTEAU DE BEAUREGARD

CHÂTEAU DE BEAUREGARD HAS BEEN OWNED BY THE BURRIER FAMILY FOR 6 GENERATIONS AND IS REGARDED AS ONE OF THE MAJOR PROPERTIES OF THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION. THE VINEYARDS COVER 42 HA, INCLUDING 22 HA OF POUILLY-FUISSÉ, 7 HA OF SAINT-VÉRAN AND 12 HA OF FLEURIE, MORGON, MOULIN-À-VENT, SAINT-AMOUR AND CHIROUBLES

FLEURIE

DESCRIPTION OF THE TERROIR

We are in the south of Burgundy, in the Beaujolais region where Fleurie is regarded as the most elegant of the ten Crus of Beaujolais. Total size of the Appellation: 840 ha. The 6 ha of Fleurie owned by the Château de Beauregard are situated in the area called 'Poncié', at the border with the Moulin à Vent Appellation.

The very homogeneous granite soils of Fleurie are rather thin in 'Poncié', especially on the upper part of the steep slopes (450m). From there, one can enjoy the beautiful scenery upon the Saône valley.

VINES AND VITICULTURE

Grape variety: Gamay 100%.

Average age of the vines: 35 years. The vineyard is managed to promote microbial life in the soil, to encourage deep rooting of the vines. Strict control of the yields; culture respectful of the environment; 100% hand picked.

WINEMAKING AND DESCRIPTION OF THE WINE

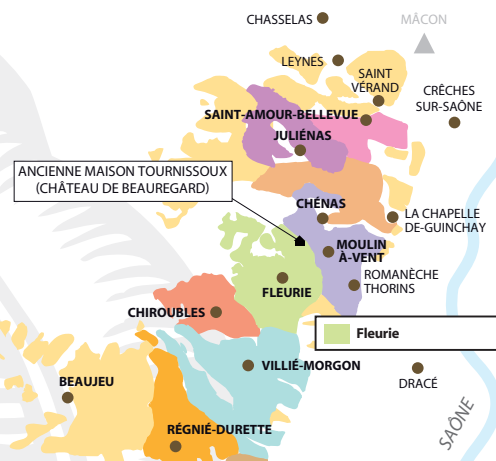
Harvested at the optimal level of maturity, the grapes are always sorted on a vibrant table. The fermenting and maceration process takes place in our winery in Fleurie (Ancienne Maison Tourneissoux in Poncié). We practice a traditional winemaking (opposite to the modern style 'en Primeur') including de-stemming and pigeage (thrusting the cap down) and 6 to 9 days maceration. Then about half of our Fleurie is aged in 'Pièces' (Burgundian oak casks – 228l) for about 6 to 8 months.


The Fleurie of Château de Beauregard is among the most textured of the Fleurie Appellation, reminiscent of the style of the neighbouring Moulin à Vent. It reveals floral aromas (iris, rose petal and violet), dry hay, red fruits (strawberry, blackcurrant) and it seduces on the palate with the velvety smoothness of its flesh.

FOOD MATCHING

Serve between 14 and 17°C in large crystal glasses.

The wine will enhance roasted lamb, white meat, poultry and of course a 'saucisson de Lyon' or some Burgundian delicatessen.



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